

DIAMOND

35 Diamond Chicken Recipes



The world's great chefs share one secret.
They cook only with the finest ingredients.
Any dish you prepare is only as good as the
ingredients you use.

Diamond chickens, bred for taste and
tenderness, cooked by you to these special
recipes, will be favourites you'll be asked
for again and again.

Cooking is fun, especially when the guests
and family appreciate your time and skill.
We certainly enjoyed taking the time to
prepare these recipes for you.

Diamond wish you "Good cooking!"

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Chicken Cicciatore and Noodles

2 3-lb. chickens, jointed
8 oz. noodles, boiled and drained
 $\frac{1}{2}$ cup olive oil
 $\frac{1}{2}$ cup butter
2 cups finely chopped onion
freshly ground black pepper
1 green pepper, chopped
4 garlic cloves, crushed
 $\frac{1}{2}$ tsp. basil
1 cup canned tomatoes
 $\frac{1}{4}$ cup dry red wine
1 tsp. salt

Sauté chicken in combined olive oil and butter for 10 minutes or until golden brown. Add onion, green pepper, garlic, basil, salt and black pepper and simmer for 5 minutes. Add tomatoes. Bring to a boil, reduce heat, cover and simmer for 20 minutes, stirring occasionally. Add wine and simmer for 10 minutes. Put noodles into warm casserole or serving dish. Serve chicken and sauce over the noodles. Serves 6.

Chicken Roll Sandwich

2 cups diced cooked chicken
2 cups diced celery
1 green pepper, chopped
1 cup mayonnaise
1 cup sour cream
1 tsp. curry powder
lettuce or other salad greens
white grapes
1 tsp. salt
freshly ground black pepper
large hard rolls
pink pickled eggs

Combine chicken, celery, green pepper, mayonnaise, sour cream, curry powder, salt and pepper. Line a salad bowl with lettuce leaves and put the chicken mixture in the centre. Arrange grapes around the chicken. Cut a $\frac{1}{2}$ -in. slice from the top of each roll and scoop out the soft centre. To serve, fill the hollow rolls with chicken salad. Serve with grapes and pink pickled eggs. Serves 6.

Rotisserie Chicken with Brazil Nuts

2 3-lb. oven-ready chickens
1 cup chopped Brazil nuts
 $\frac{3}{4}$ cup butter
 $\frac{1}{2}$ cup chopped onion
1 cup chopped celery with leaves
1 8-oz. package of stuffing mix
 $\frac{1}{2}$ tsp. thyme
1 cup chicken bouillon
salt
freshly ground black pepper



Sauté livers of the chickens in $\frac{1}{2}$ cup butter for 5 minutes or until lightly browned. Remove livers and chop. Sauté Brazil nuts, onion and celery in butter remaining in pan for 10 minutes or until onion is tender. Stir into stuffing mix. Add livers, thyme and bouillon and toss lightly together. Rub inside of chicken cavities with salt and pepper. Fill chickens loosely with the stuffing. Melt the remaining $\frac{1}{4}$ cup butter. Place chickens on revolving spit of rotisserie, brush with melted butter and cook on medium heat for $1\frac{1}{2}$ hours. Serves 6.

Braised Chicken

1 boiling chicken
forcemeat stuffing or sausage meat
1½ oz. flour
3 oz. butter
12 (approx.) small onions
12 (approx.) button mushrooms
cream sauce

Simmer giblets to obtain 1 pint stock. Stuff chicken with forcemeat or sausage meat. Brown the chicken in 2 oz. hot butter until golden brown. Lift out, and brown the onions. Lift out onions and stir flour into fat, cooking until golden brown, then gradually add the stock. Bring to the boil and cook for a few minutes. If using a young roasting chicken the onions can be put into casserole with this—with a boiling fowl it is advisable to add them later in the cooking period. Cover chicken with

sauce—put lid on casserole and allow approximately 20 minutes per lb. and 20 minutes over in a moderate oven (375°F., Gas Mark 4). With an older boiling fowl allow 30 minutes per lb. and 30 minutes over in a very moderate oven (350°F., Gas Mark 3). Add onions 1 hour before serving and add mushrooms 30 minutes before serving.

CREAM SAUCE

Stir about ½ cup of cream or top of milk into the sauce in which chicken was cooked.

Paella

4 pieces of cooked or raw chicken*
8-10 large prawns
1 small cooked lobster or 1 can lobster
2 tblsp. olive oil
4 oz. rice
1 clove garlic
8 oz. frozen peas
2 pints water
1 packet chicken bouillon
½ can pimentos or red peppers
2 medium sized tomatoes
little saffron if possible
1 onion
6-8 mussels

Cut up chicken, onion and garlic and fry in the oil until golden. Add half the water and simmer for 15 minutes. Add tomatoes skinned and diced, rice, remaining water and bouillon cubes. Simmer 5 minutes, stir in saffron. Arrange the lobster pieces, prawns, mussels and peas attractively with the pimentos. Continue cooking until rice has absorbed most of the liquid, 15-20 minutes.

The above is a true *paella*. Many of the ingredients can be omitted, but to keep the interest of the dish, you *MUST* mix some shell fish with the chicken.

*If using raw, chicken should be jointed young frying chicken.

Golden Chicken with Peppers

3½-lb. chicken
3 oz. flour
5 oz. butter
12 small white onions
12 button mushrooms
2 stalks of celery
2 red peppers
generous pinch saffron
salt and pepper
¼ pint chicken stock
¼ pint cream
¼ pint dry white wine

Cut raw chicken into serving pieces. Flour them and toss in 4 oz. butter without letting them colour, then place in an oven-proof casserole and keep warm. Peel onions, slice mushrooms and sauté them with coarsely chopped celery and red peppers in remaining fat until golden. Dilute saffron in white wine; add to vegetable mixture and bring to the boil. Add vegetables and juices to

chicken; add salt and pepper to taste; pour over chicken stock and cream and simmer, covered, in a very moderate oven for about 40 minutes until tender. Drain chicken and vegetables and keep warm in casserole. Pour sauce into pan, reduce to about ½ pint, thicken with 1 oz. flour melted in 1 oz. butter, taste, add additional seasoning and pour over chicken.

Chicken Breasts (Fried)

4 chicken breasts
4 small bananas
fat for frying
fritter batter

Dip chicken breasts in batter and fry in hot fat until crisp and brown. Dip the halved bananas in the batter too, and fry. Well drain the fried chicken and bananas and serve with salad, hard boiled eggs or grilled tomatoes.

Chicken Flambé

2 chickens about 2 lb. each
 $\frac{1}{2}$ cup seasoned flour
 $\frac{1}{4}$ tsp. marjoram
4 oz. butter
 $\frac{1}{2}$ lb. mushrooms
12 shallots
5 oz. apricot brandy
3 cups milk
2 egg yolks

Cut chicken into serving pieces, halve breasts and legs. Reserve carcase for stock. Mix seasoned flour and marjoram and dredge chicken pieces. Heat frypan to 340° with butter. Brown chicken pieces on all sides, remove some chicken pieces whilst browning remainder. Replace



chicken into frypan. Cover with lid. Set control to 'H' (260°) and cook for about half an hour or until tender. Turn chicken pieces after 15 minutes. Remove chicken and keep warm. Sauté mushrooms and shallots which have been chopped in $\frac{1}{2}$ in. pieces. Add one-third of the brandy to lift drippings from the frypan. Mix in 3 dstsp. of the seasoned flour. Add half of the milk which has been mixed with the beaten egg yolks. Stir until thickened—add remaining milk gradually and season to taste. Place chicken into gravy. Pour remaining brandy over chicken and flame before serving. Serves 6 to 8.

Fricassee of Chicken

1 lb. cooked chicken
 $1\frac{1}{2}$ oz. butter
 $1\frac{1}{2}$ oz. flour
 $1\frac{1}{2}$ gills milk
 $\frac{1}{2}$ pint chicken stock
little cream
seasoning

Heat butter in pan, stir in flour and cook gently. Add stock and milk and stir until smooth. Put in diced chicken and heat gently for about 20 minutes. Stir in cream and seasoning. Serve with creamed potatoes or cooked rice.

Spanish Chicken with Rice

1 oz. shortening
2 lb. chicken
1 onion
2 bacon rashers
 $\frac{1}{2}$ cup rice
1 large tomato
1 cup stock
salt and pepper
 $\frac{1}{2}$ lb. peas
1 green pepper
1 dstsp. chopped pimento
parsley

Heat frypan to 340°—melt shortening. Joint chicken and sauté until golden, remove. Slice onion and cut bacon into $\frac{1}{2}$ in. pieces. Sauté and set aside. Brown rice in frypan. Cut tomato into wedges. Place chicken, onion, bacon and rice in layers into casserole. Mix stock and seasoning and pour over. Arrange tomato wedges on top and place lid on casserole. Wash frypan. Place casserole in and fit metal lid. Heat and cook at 420° for $\frac{1}{2}$ hour. Reduce heat to 'H' (260°) and cook until chicken

is tender. Add more stock if required. Lift out casserole and heat 1 tblsp. of oil in frypan. Sauté cooked peas, sliced green pepper and pimento. Arrange on top of casserole before serving. Serves 4.

East Indian Chicken

1 boiling fowl
1 stick celery
1 onion
1 carrot
salt and pepper
flour
butter or margarine
1 clove garlic
1 cup chopped onion
2 large apples
3 tblsp. flour
1 tblsp. curry powder (or to taste)
 $\frac{1}{2}$ cup evaporated milk
3 cups chicken stock
2 or 3 bananas

Place prepared fowl into frypan with celery, onion, carrot and salt. Add 3 cups of water—fit lid. Simmer until tender at 'H' (260°). Cool, remove skin, take the fleshy pieces of fowl from bones, cut breast into about 6 pieces, upper leg into 2 or 3 pieces, leave drumsticks whole. Roll chicken pieces in flour, salt and pepper, fry in butter until golden brown (320°). Remove and keep hot. Fry crushed garlic, onion and diced apple until golden. Add flour, curry powder and reduce heat to 'H' (260°). Mix in milk and chicken stock to make a rich, creamy gravy. Serves 6 to 8.



Nassi Goreng

1 $\frac{1}{2}$ lb. chicken
1 large onion
8 (approx.) cabbage leaves
 $\frac{1}{2}$ cup celery
3 tblsp. oil
1 clove garlic
1 cup rice
1 $\frac{1}{2}$ cups chicken stock
1 tsp. gourmet or rock salt
1 tsp. mixed spice
 $\frac{1}{2}$ lb. prawns
3 tblsp. soy sauce
2 tblsp. sultanas

Remove meat from chicken and chop into bite sized pieces. Place bones into Sunbeam with water and salt, simmer for 2 hours for stock. Slice onion about $\frac{1}{8}$ in. thick—cut rings in halves and separate. Slice cabbage in $\frac{1}{4}$ in. slices and measure 2 cups. Slice celery across stick about $\frac{1}{4}$ in. thick. Heat frypan to 380° with oil and garlic which has been bruised and sprinkled with salt. Remove garlic and fry onions until well browned and cooked—remove. Sauté cabbage for 1 minute and remove. Fry rice and celery until lightly browned. Reduce heat to 'H' (260°), add stock, gourmet

salt, spice and chicken. Simmer gently for 15 minutes—lid fitted. Shell prawns and chop to same size as chicken pieces. Add to rice with soy sauce, sultanas, onions and cabbage. Continue to cook until chicken and rice is tender. Serve on a large platter or individual plates with prawn or potato crisps, fried eggs, banana and pineapple fritters, rich fruit chutney, cooked in deep-fry cooker. Serves 4.

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Chaufroid of Chicken

joints of cooked chicken
 $\frac{1}{4}$ pint of mayonnaise
 $\frac{1}{4}$ pint of aspic jelly
pieces of carrot, tomato, mushroom,
truffle etc. to garnish.



Make aspic jelly and when it is cool, but not set, add the mayonnaise. Coat chicken with this sauce and when firm decorate with small pieces of tomato, etc.

Chicken Paprika

1 small boiling fowl, cut into joints
4 onions
seasoning
1 pint chicken stock
3-4 oz. rice
carrots
2 tomatoes
1 tblsp. paprika pepper
 $\frac{1}{2}$ oz. margarine, chicken fat or butter
 $1\frac{1}{2}$ oz. flour
potatoes

Brown joints of chicken in hot fat. Lift out, then fry the sliced onions and tomatoes until just tender. Work in the paprika pepper and flour and cook this roux for several minutes. Gradually add chicken stock. Bring to the boil and cook until thickened. Put pieces of chicken carefully into this and cook gently until tender, approximately $2\frac{1}{2}$ hours in a very moderate oven. Serve with boiled rice, garnished with more paprika pepper. A young roasting chicken cut into joints will take just under an hour.

Lemon Chicken

1 large boiling fowl
8 oz. small onions
celery
3 bay leaves
4 tblsp. cream
1 lemon
8 oz. carrots
2 oz. butter
3 white peppercorns
1 egg
 $\frac{1}{2}$ glass sherry
4 oz. sliced mushrooms
4 oz. blanched almonds

Squeeze the lemon all over the outside of the bird, remove any pips and put the skin inside. Put the chicken with the diced vegetables (leave the onions whole if possible), bay leaves and peppercorns into a casserole, and add the water to within an inch of the top. Season

slightly. Put the lid on and cook for 3 or 4 hours in a very slow oven. When tender remove chicken from liquid and keep warm. Fry mushrooms in butter. Beat the egg and cream in a basin, gradually add $\frac{1}{2}$ pint of the boiling stock, stirring all the time until smooth and thick. Add mushrooms, sherry and blanched almonds. Replace chicken and surround with the sauce.

Rice and Chicken Amandine

3 cups cooked rice
2½ cups diced cooked chicken
½ cup slivered blanched almonds
1 tblsp. minced onion
¼ cup butter or chicken fat
6 tblsp. flour
2 cups chicken bouillon
1 cup heavy cream
2 tblsp. diced pimento
1 tblsp. minced parsley
1 tsp. salt

Sauté almonds and onion in butter for 10 minutes. Stir in flour. Add bouillon and cream. Cook, stirring until thickened. Add chicken and remaining ingredients. Pour into casserole. Bake in moderate oven (375°) for 30 minutes. Serves 6.

Chicken Passetto

2 3-lb. chickens
1 stalk celery with leaves
1 bay leaf, crumbled
1 garlic clove
3 envelopes unflavoured gelatine
1 tblsp. salt
6 peppercorns
2 onions, cut up

Place chickens in a saucepan and add water to cover. Add celery, bay leaf, garlic, onions, salt and peppercorns. Bring to a boil, reduce heat, cover and simmer for 1 hour. Remove the chickens from broth. Drain and cool. Cut the chickens in quarters. Chill the chicken for at least 1 hour.

Strain the broth and set aside 1 quart. Soften the gelatine in 1 cup of cold water. Add this to the hot strained broth and stir until the gelatine is dissolved. Cool. Chill for ½ hour or until slightly thickened. Spoon very carefully over the chilled chicken to coat it completely. Return to refrigerator and chill for 1 hour. When chicken is glazed, garnish it with anything from artichokes to mushrooms. Serves 6.

Chicken Pappagallo

6 small chicken breasts
½ cup butter
6 eggs, separated
¼ cup grated Parmesan cheese
salt
white truffles, sliced

Bone chicken breasts and flatten them with a cleaver. Season lightly with salt. Sauté in butter for 10 minutes. Meanwhile beat egg yolks until thick and lemon coloured. Beat egg whites until stiff but not dry. Add cheese to egg yolks and fold in egg whites. Place sautéed chicken breasts in 6 individual baking dishes. Cover them with sliced truffles and pour egg mixture over them. Bake in a very hot oven (450°) for about 10 minutes or until puffed and brown. Serves 6.

Southern Fried Chicken

3 2-lb. chickens, jointed
¼ cup flour
butter
vegetable shortening
1 tsp. salt
freshly ground black pepper

Mix flour, salt and pepper in a paper bag; put chicken in bag and shake. Melt enough butter and vegetable shortening to cover the bottom 2 in. of a large skillet. Add chicken, cover skillet, cook slowly for 30 minutes. Uncover, drain fat, add enough water to cover bottom of skillet. Cover skillet again, simmer for 30 minutes. Serves 6.

Chicken Hash

3 cups diced cooked chicken
4 tblsp. butter
2 tblsp. flour
½ cup heavy cream
½ cup soft bread crumbs
½ cup chopped green pepper
½ cup chopped onion
2 tblsp. chopped parsley
½ tsp. ground sage
½ tsp. salt
freshly ground black pepper

Melt 2 tblsp. of the butter in saucepan, blend in flour and cream and stir until thickened. Add chicken and all the other ingredients except the remaining butter. Melt these 2 tblsp. butter in a large skillet and add the chicken mixture. Sauté uncovered for 25 minutes. If desired, brown the top of the hash under the broiler before serving. Serves 6.

Chicken Tetrazzini

3 2-lb. chickens, jointed
1 cup chopped celery tops
¼ cup chopped parsley
1 small onion, sliced
½ lb. mushrooms, sliced
4 tblsp. butter
4 tblsp. flour
1 cup heavy cream
2 tblsp. dry sherry
8 oz. fine noodles, boiled and drained
½ cup dry bread crumbs
4 tblsp. grated Parmesan cheese
2½ tsp. salt
freshly ground black pepper

Place chicken in saucepan with celery, parsley, onion and 2 tsp. salt. Add 3 cups water. Bring to a boil, cover, reduce heat and simmer for 30 minutes. Remove chicken and bone it. Strain broth and reserve it. Sauté mushrooms in butter. Stir in flour, ½ tsp. salt, and pepper. Add 2 cups broth and cream slowly and cook, stirring constantly, until thickened. Add chicken and sherry to sauce. Place noodles in greased, shallow baking dish. Top with chicken mixture. Sprinkle with bread crumbs and cheese. Brown in broiler. Serves 6.

Chicken Cumberland

3 2-lb. chickens, halved
4 tblsp. butter, melted
3 tblsp. lime juice
1 cup red currant jelly
1 6-oz. can frozen concentrated orange juice
4 tblsp. dry sherry
1 tsp. dry mustard
 $\frac{1}{8}$ tsp. ground ginger
 $\frac{1}{4}$ tsp. Tabasco sauce
1 tsp. salt
freshly ground black pepper



Season chicken with salt and pepper. Line broiler pan with foil, place chicken on broiler rack. Broil chicken under medium heat for 1 hour, turning once, basting frequently with combined butter and lime juice. Meanwhile combine jelly, orange juice, sherry, mustard, ginger and Tabasco sauce. Simmer until smooth and hot, stirring constantly. Serve sauce with the chicken. Serves 6.

Brunswick Stew

3-lb. chicken, jointed
4 tblsp. butter
2 medium onions, sliced
5 cups canned tomatoes
1 cup chopped celery with leaves
 $\frac{1}{4}$ tsp. marjoram
 $\frac{1}{4}$ tsp. thyme
 $\frac{1}{4}$ tsp. basil
 $\frac{1}{4}$ tsp. Tabasco sauce
1 package frozen cut corn
1 package frozen lima beans
1 tblsp. cornflour
1 tblsp. salt
freshly ground black pepper

Season chicken with salt and pepper. Sauté chicken in butter in deep saucepan for 10 minutes or until brown. Remove chicken, keep hot. Sauté onions in butter remaining in saucepan for 10 minutes or until lightly browned. Return chicken to pan, add tomatoes, celery, herbs,

Tabasco and cup of water. Bring to a boil, reduce heat, cover and simmer for 45 minutes. Add corn and lima beans and simmer for 20 minutes, stirring occasionally. Combine corn-flour with $\frac{1}{4}$ cup cold water, add a small amount of hot liquid from stew and stir until smooth. Stir into stew and simmer for 5 minutes, stirring constantly. Serves 6.

Chicken Mexican

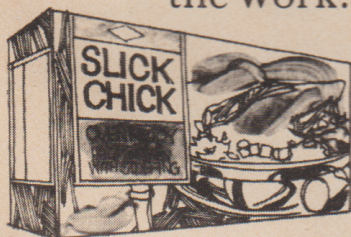
6-lb. oven ready chicken
4 tblsp. oil
3 large onions, chopped
3 garlic cloves, minced
1 tblsp. sesame seeds
 $\frac{1}{4}$ tsp. marjoram
 $\frac{3}{4}$ cup dry red wine
2 cups chicken bouillon
1 cup blanched almonds
 $\frac{1}{2}$ cup sliced, stuffed olives
1 tblsp. chili powder
1 tsp. salt
freshly ground black pepper

Season chicken with salt and pepper. Sauté chicken in oil for 15 minutes or until brown on all sides. Remove chicken, keep hot. Add onions and garlic to oil remaining in skillet and sauté for 10 minutes or until lightly browned. Add sesame seeds, marjoram and wine and simmer for 5 minutes. Put chicken, onion mixture and bouillon in a deep casserole. Add almonds, olives and chili powder. Cover and bake in a moderate oven (350°) for 30 minutes. Uncover and bake 15 minutes. Serves 6.

If the recipe says you'll need half a chicken ..we can sell you half a chicken

In fact we've got chickens
for every purpose you can think of

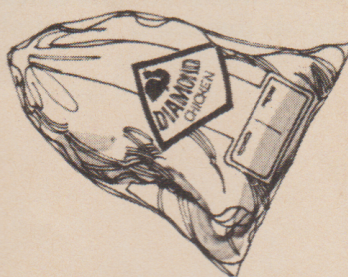
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Chicken Vendange

3 2-lb. chickens, cut up
½ cup butter
¾ cup dry white wine
chicken bouillon
1 tblsp. lemon juice
1 tsp. grated onion
cayenne pepper
paprika
1 tsp. salt
1 lb. green grapes

Season chicken with paprika and salt. Sauté in butter for 10 minutes or until golden brown. Add wine, ½ cup chicken bouillon, lemon juice, onion and a few grains of cayenne pepper. Cover, reduce heat and simmer for 20 minutes. Turn chicken and add another ½ cup of bouillon if the pan juices have cooked away. Simmer for 10 minutes. Serve with chilled grape clusters. Serves 6.

Chicken Cerise

3 2-lb. chickens, halved or split
2 cups canned red sour pitted cherries (water pack)
6 tblsp. butter
1 tblsp. flour
1 tsp. sugar
⅛ tsp. ground allspice
⅛ tsp. ground cinnamon
⅛ tsp. dry mustard
1 cup canned crushed pineapple
2 tblsp. dark rum
1 chicken bouillon cube
¼ tsp. red food colouring
paprika
1 tsp. salt
3 cups hot cooked rice

Season chicken with paprika and ½ tsp. salt. Sauté chicken in butter until brown. Remove chicken. Blend flour, sugar, spices and ½ tsp. salt in butter remaining in skillet. Drain cherries and pour the liquid into the skillet. Return chicken to skillet. Add pineapple, rum, bouillon cube and food colouring. Cover, simmer for 30 minutes. Add cherries and simmer for 10 minutes. To serve, arrange chicken on a bed of rice; spoon some sauce over chicken and serve the remaining sauce separately. Serves 6.

Veal and Chicken Salad

1 cup cooked veal cut into strips
1 cup cooked chicken strips
½ cup sliced celery
2 medium apples, cubed
6 stuffed olives, sliced
1 tblsp. minced chives
pistachio nuts
mixed greens
salad dressing

Arrange veal, chicken, celery, apples and olives on a bed of mixed greens. Garnish with chives and a few pistachio nuts. To serve, toss with classic French or sweet and sour dressing. Serves 6. Any left-over meat or fowl may be substituted for veal and chicken.

Stuffings

Basic bread stuffing

8 cups bread crumbs or cubes
 $\frac{1}{2}$ cup butter
1 cup chopped onion
1 cup diced celery with leaves
 $\frac{1}{2}$ tsp. Tabasco sauce
 $\frac{1}{2}$ tsp. poultry seasoning
2 tblsp. chopped parsley
 $\frac{1}{4}$ cup chicken bouillon
 $1\frac{1}{2}$ tsp. salt

Melt butter. Add onion, celery, Tabasco, poultry seasoning and salt. Cook until onion is tender but not brown. Combine with bread crumbs and parsley. Add bouillon, toss lightly with a fork until well mixed. Yields enough for 1 12-lb. turkey or 2 6-lb. turkeys, using $\frac{3}{4}$ cup stuffing per lb. dressed weight.

If desired, stuffing may be baked separately to serve with chicken, veal, or beef. Place stuffing in foil; seal edges tightly. Bake in a moderate oven (350°-375°) for 35 minutes, or in a slow oven (325°) for 45 minutes.

Forcemeat stuffing

8 oz. sausage meat
1 egg
chopped parsley
mixed herbs

Mix all ingredients thoroughly. If desired the finely chopped cooked liver of the poultry can be added.

Mushroom stuffing

Add $\frac{1}{2}$ cup canned sliced mushrooms to basic recipe and omit bouillon.

Rice stuffing

Substitute 3 cups cooked rice and 5 cups bread crumbs for bread in basic recipe.

Cornbread stuffing

Substitute 4 cups corn bread crumbs and 4 cups bread crumbs for bread in basic recipe.

Oyster stuffing

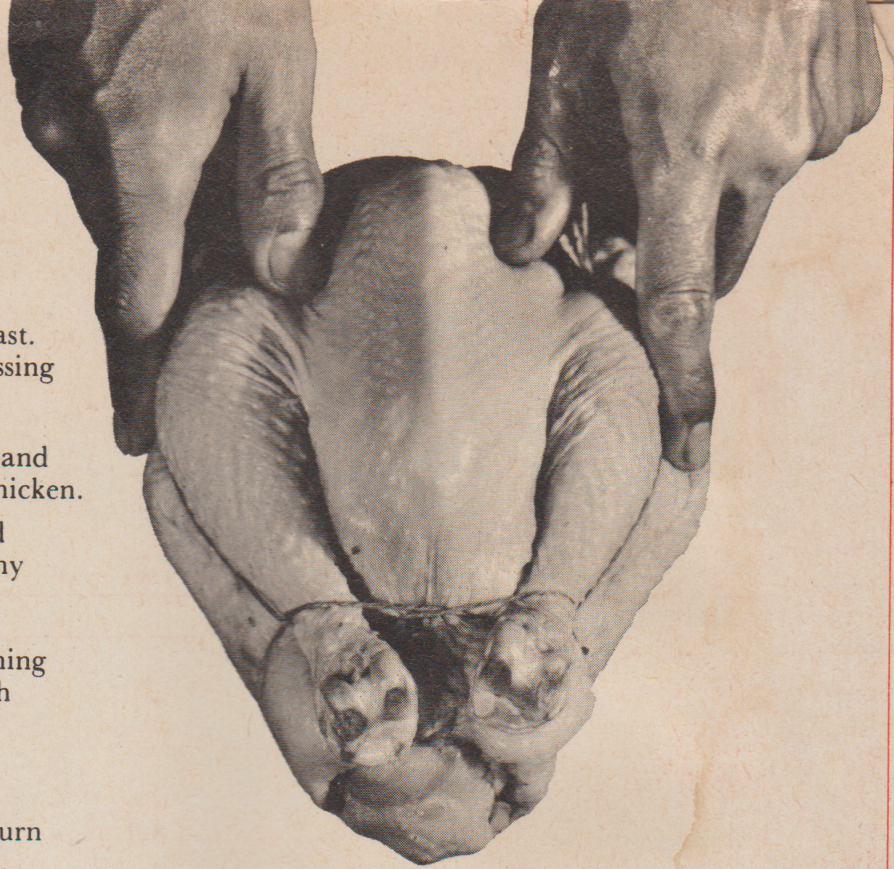
Add a pint of oysters, drained and coarsely chopped, to basic recipe.

Trussing

Stuff the breast of the bird, remembering to allow for expansion of the stuffing during cooking. Fold the flap of skin smoothly over the back of the neck end.

Place the bird on its back and press the legs well down into the sides to plump up the breast. There are three easy methods of actually trussing the chicken:

- 1 Simply skewer the bird through the wings and thighs, passing skewer right through the chicken.
- 2 Thread a trussing needle with stout thread or thin twine. Pass needle through the fleshy part of the body and out at the other side. Pass the two ends under body, re-thread needle, pass through wing and body, catching the skin of neck end, and out again through wing. Repeat from the other side and knot securely underneath the bird.
- 3 Pass string round legs of the bird and round body as shown in our photograph, turn over and knot securely round the neck end.



Glossary of Cooking Terms

Roasting. True roasting is done on a spit over an open fire, but generally this term means to cook in the oven with plenty of dripping. The meat should be basted regularly to avoid dryness.

Baking is a method of cooking in the oven only, and is as a rule dry heat. Bread and cakes are the best examples of food cooked in this way.

Braising. When cooking by moist heat (as opposed to roasting which is dry heat) meat is placed on a bed of vegetables with a small amount of stock, then the pan is tightly covered and put into the oven.

Sauté. To brown food in butter, or olive oil and butter. Then a sauce is made with the butter according to the recipe, and the food replaced and cooked in the sauce.

Basting. During roasting of meat the hot dripping in the pan is spooned over the meat to keep it moist and succulent. This should be done every 15-20 minutes.

Flambé. To flame food with a spirit, usually brandy or sherry to give flavour and reduce the alcohol content of the spirit. Heat gently, then set alight and pour flaming over the food.

DIAMOND

*The dishes shown on our covers
were prepared from recipes in
this booklet by Anthony Stevens,
Chef of the Wines Tavern, Perth.*



Oven Barbecued Chicken

2 large chickens, quartered
 $\frac{1}{4}$ cup lemon juice
 $\frac{1}{4}$ cup oil
 1 tblsp. grated onion
 1 garlic clove, crushed
 1 tblsp. paprika
 1 tsp. Worcestershire sauce
 freshly ground black pepper

Arrange chicken quarters on shallow baking pan. Combine remaining ingredients and brush mixture over chickens. Roast chickens in a moderate oven (350°) for 1 hour or until tender, basting frequently. Serves 6.

Chicken Casserole Bordeaux

3 lb. chicken breasts
 1 lb. white seedless grapes
 2 cups dry white wine
 1 cup red currant jelly
 2 cups gooseberry jam
 1 tblsp. horseradish
 1 tsp. salt
 freshly ground black pepper
 lemon pancakes

Crush grapes in a deep saucepan. Arrange chicken breasts on crushed grapes and pour wine over them. Add salt and pepper. Bring to a boil, reduce heat, cover and simmer for 1 hour. Remove breasts and cut meat from bones. Cut into pieces and keep hot. Strain broth from grapes, keep grapes hot. Add jelly, jam and horseradish to broth. Boil for 15 minutes. Arrange chicken in casserole surrounded with grapes. Pour sauce over. Serve with lemon pancakes. Serves 6.